



★ ★ ★ **READY TO GO** ★ ★ ★

received ready to enjoy

Edition #133

Please order online at  
StellaTC.com and follow the link to our ordering platform & current menu.  
We are currently only offering pick-up orders.

READY TO ENJOY

**BURRATA** - one ball of house-made burrata cheese, charred tomato vinaigrette, shaved Toscano Salami, toast **\$19**

**SQUASH BLOSSOMS** - lightly battered & fried, ricotta & mozzarella, cheese filling, roasted cauliflower, chiles, red pepper aioli **\$12**

**MEAT & CHEESE** - house-made - smoked pork pastrami, pork cacciatore sausage, mazzefagati, truffled provolone, Parmigiano Reggiano, house giardiniera vegetables, house applesauce, sundried blueberry mostarda, toast **\$19**

**SPANISH OCTOPUS** - char-grilled, house Calabrese sausage, smoked shallots, rice beans, tomato **\$19**

**CHEESE PIZZA** - marinara, mozzarella & Parmesan cheeses **\$10**

**WHITE PIZZA** - mozzarella & ricotta cheeses, roasted garlic cloves, Italian parsley **\$12**

**RED PIZZA** - soppressata, house Italian sausage, mozzarella & Parmesan, tomato sauce **\$13**

**CAVATAPPI\*** - corkscrew pasta, char-grilled chicken breast, baby spinach, roasted garlic Parmesan cream **\$23**

**FETTUCCINE\*** - house-made, char-grilled wild caught Gulf prawns, golden potatoes, roasted hothouse tomatoes, chiles, opal basil & parsley **\$27**

*\*substitute gluten free corn pasta add \$2*

**AGNOLOTTI** - house-made Piemontese ravioli, wild boar filling, golden potatoes, simple tomato sauce, rosemary, garlic butter **\$25**

**WILD CAUGHT ATLANTIC HAKE PICATTA** - pan-seared, garlic Parmesan risotto, artichoke hearts, broccoli florets, capers, pea shoots, lemon zest **\$28**

**CHICKEN SALTIMBOCCA** - pan-seared, Fontina Fontal cheese, crisp prosciutto di Parma, gnocchetti, shiitake mushrooms, roasted red onions, sage leaves, smoked tomato & Marsala sauces **\$28**

SOUPS, SALADS & VEGETABLES

**ARUGULA** - fresh blackberries & apples, sundried blueberries, honey crema, Marcona almonds, pumpkin seed vinaigrette **\$12**

**GREEN BEANS** - blanched & chilled, Gorgonzola cheese, lemon garlic oil **\$10**

**SHAVED CELERY** - sauteed & chilled mushrooms, grated Pecorino Romano cheese, lemon vinaigrette **\$8**

**SHAVED FENNEL** - orange segments, golden raisins, toasted pistachios, mint, orange vinaigrette **\$10**

**MINISTRONE** - 8 oz soup, served hot **\$6**

DESSERT

**TIRAMISU** **\$8**

**PANNA COTTA** - fresh nectarine glaze, strawberry sauce, orange zest **\$8**

**GELATO** - **\$9 per pint**

CHOCOLATE GELATO | STRACIATELLA (CHOCOLATE CHIP) GELATO

BLACKBERRY & PEACH SORBETTO